



BOTTOMLESS SATURDAYS

ORDER A MINIMUM OF 2 COURSES AND
ADD BOTTOMLESS DRINKS FOR 9.99

Drinks include: Heineken, Amstel, Jugged Hare Pale Ale, Bloody Mary,
Prosecco, House White / Rosé / Red wine

Upgrade your bubbles to Champagne Joseph Perrier 16.5

Upgrade your wines to the below selection 16.5

Château de Campuget, Invitation, Costières de Nîmes, France '17

San Marzano, Tramari, Primitivo Rosé, Salento, Italy '18

Andeluna, 1300, Malbec, co Valley, Argentina '18

◆ TABLE ◆

Artisan bread, organic butter | 3

Green olives | 4

Smoked almonds | 4

Black pudding croquettes, HP sauce | 7.5

◆ STARTERS ◆

Roast cauliflower soup, wild sorrel,
walnut dressing *(pb)* 6.5

Heritage tomato salad, Kidderton Ash
goat's cheese, crispy shallots, basil *(v)* 7

Smoked Cornish mackerel rilette,
baby beetroot, pickled cucumber,
runner bean salad, crispbread 7.5

Half pint of prawns, Marie Rose sauce 9.5

Venison Scotch egg, Cumberland sauce 7.5

Confit rabbit and black pudding terrine,
Parma ham, prune and apple chutney,
grilled sourdough 9

◆ MAINS ◆

Sweet potato cake, grilled broccoli, sweetcorn
relish, crispy kale, aioli *(pb)* 14.5

Pan fried fillet of Brixham hake, braised
baby gem, grilled baby leeks, tomato and
lovage salsa verde 21

Double cheeseburger, pickles, fries
Add bacon 2 17

Grilled Suffolk pork chop, mustard mashed
potatoes, buttered baby carrots, glazed shallots,
red wine jus 17.5

Roast venison haunch, crushed celeriac,
buttered kale, red currant jus 17

350g Longhorn sirloin steak, hand cut chips,
watercress, Béarnaise sauce and peppercorn jus 29

OUR SIGNATURE DISHES



Jugged hare, creamed mashed
potatoes, greens and bacon | 28

Roast whole Yorkshire grouse, grouse
liver pâté en croûte, bread sauce,
game chips, Savoy cabbage
and bacon and game jus | 36

◆ SIDES 4 ◆

Hand cut chips / French fries

Mashed potatoes

Buttered kale

Savoy cabbage and bacon

Tomato and basil salad

Green salad

◆ PUDDINGS ◆

Sticky toffee pudding, vanilla ice cream 7

Glazed plums, whipped crème fraîche 7

Chocolate brownie, raspberry coulis, lemon sorbet *(pb)* 7

Ice creams and sorbets *(sorbets pb)* 6

CHEESEBOARD 10

Cornish Kern (hard, cow)

Crozier Blue (blue, ewes)

St. Thom (goat, soft)

Crackers, apple chutney

Cheeseboard for two 20

(pb) plant based *(v)* vegetarian

Caution, all game dishes may contain shot. All prices include VAT. A discretionary 12.5% service charge will be added to your final bill. All our fish is responsibly sourced and wherever possible, purchased from British fishing ports. Our dish names don't always mention every ingredient.

Please let our team know if you have any allergies, and for full allergen information please ask for the manager or go to www.thejuggedhare.com

Please note that selected drinks for bottomless brunch will be available two hours from your booking time. Any additional pre and post drinks will be added to your final bill. Table items and side orders are not included in the two courses.



THE
JUGGED
HARE

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